



LOTTIE,  
The Cotswold School, Gloucestershire



Lottie painting her mint leaves

## Lottie's Meringue Kisses with Berries and Chocolate

Serves 2

### MERINGUE KISSES

2 local egg whites at room temperature  
100g sugar

### CREAM AND CHOCOLATE

50ml Cotteswold Dairy double cream  
Few squares of dark chocolate (70% cocoa)  
Peppermint essence  
Fresh mint and chocolate mint



Mudwalls summer berries

### COULIS

**Handful of mixed summer berries home grown or from Mudwalls \***  
Icing sugar

### MERINGUE KISSES

1. Preheat oven to 180C (Gas mark 4)
2. Whisk the egg whites until they are holding firm peaks but not too stiff
3. Add the sugar spoon by spoon still beating the meringue until gleaming and snow white
4. Pipe the meringue kisses onto baking parchment on a baking tray, lining piping bag with colour if you want
5. Put in the oven and turn the temperature down to 100C and bake for 45 minutes. Turn oven off and leave for another 20 minutes. Take out, transfer to rack and cool

### CREAM AND CHOCOLATE

1. Whip the cream until firm. Put in fridge to keep cool
2. Melt the chocolate and add a drop of peppermint essence. Paint the chocolate on the fresh mint leaves and put them in the freezer until cold but not frozen!

### COULIS

1. Put a few berries in a blender with a tiny bit of water. Blend together until smooth and add some icing sugar to thicken. Use rest of berries to decorate dish.

### TO SERVE

Lottie served her meringue kisses with local berries, mint chocolate, fresh cream, chocolate mint leaves and berry coulis.

**\*Mudwalls berries from the Best of our Counties range**



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